POURING PERFECTION

Marco Beverage Systems Ltd.

INSTRUCTIONS FOR MODELS

QWIKBREW 2

(P/N: 1000379)

QWIKBREW 2 5.6KW

(P/N: 1000382)

Water pressure : 5 - 50 psi (min.-max.)35 - 345 kPa (min.-max.)

MARCO is an ISO9001:2000 Registered Company.	

Marco Beverage Systems Limited. 63d Heather Road, Sandyford Industrial Estate, Dublin 18.	**Marco Beverage Systems Limited.** Shire House, Strixton Manor, Strixton, Wellingborough, Northants, NN29 7PA
Ireland Tel: +353 (0)1 295 2674 Ireland Fax: +353 (0)1 295 3715 email: sales@marco.ie www.marco.ie	UK Tel: +44 (0)2072 744 577 UK Fax: +44 (0)2079 788 141 email: sales@marco-bev.co.uk www.marco-bev.co.uk

INSTALLATION:

Plumbing:

1. Fit a stop valve on a cold water line and attach a ¾" BSP male fitting (e.g. ¾" x ½" 311 or washing machine type stop valve).
2. Connect the straight tail-piece of the flexible hose to the stop valve fitting. Make sure that pre-attached sealing washer is secure.
3. Connect the right angled tail-piece of the hose to the inlet valve of the boiler (in the base of the machine), again making sure that the pre-attached sealing washer is secure.
4. Turn on water supply and check that the fittings have sealed.
5. A hose is not a permanent connection so it is advisable to close the stop valve when not in use.

Electrical:

- 230/240V - 2.8/3kW – a moulded 13A plug is factory fitted. A suitable 13A outlet is all that is required.
- 230/240V - 5.6/6kW – this needs to be connected to a 30A isolator outlet. A qualified electrician should do this.

THESE APPLIANCES MUST BE EARTHED!

FIRST TIME OPERATION:

- Turn the water on at the stop valve and switch the power on at the plug outlet. The sight-glass lamp will illuminate.
- Switch appliance on by pressing the button next to the 'POWER' text. This button should be held until the red light illuminates. The machine is now switched on and will automatically take in water. (To switch off, press button again. NOTE: Once switched off – there is a short delay before the machine can be switched on again, approx. 3 seconds. This is to allow the machine to switch off completely.)
- Water will be taken in until it is a safe level above the elements. At this point the water stops and heating begins. Once this quantity of water is up to temperature, another small quantity of cold water is taken in while the heating continues. This heat fill cycle maintains the correct temperature in the tank.
- When the water has reached the high level and is up to temperature, the green 'Ready to Brew' light illuminates. The appliance is now ready for brewing and water can be drawn off from the hot water tap.

This page is intentionally left blank

TROUBLESHOOTING

The Marco Qwikbrew 2 uses an electronic diagnostic system to help determine faults. If an error is detected a sequence of flashes is displayed through the POWER light. This sequence is repeated (cycled) until:

1) The problem is rectified by an engineer, or

2) In the case of the 6 flash cycle – the machine senses that normal operation has resumed, and the flash sequence ceases.

The number of flashes in a cycle corresponds to the symptom in the table below:

Note: Some of the error sequences will be displayed if there is low water pressure. Please check that there is water pressure and that the water stop-valve is open before calling your service agent.

Status/Diagnostic light guide:

No of flashes	Symptom	Action required
2	Water level below elements. Normal when machine first fills.	Check water pressure, if this is OK - call service agent.
3	Temperature sensor failure (o/c)	Call service agent
4	Water not heating	Call service agent
5	Temperature sensor failure (s/c)	Call service agent
6	Machine not filling	Check water pressure. If this is OK and the machine has not returned to normal operation after 15 min – call service agent

BREWING:

- Slide out the coffee filter bowl and place a single sheet of filter paper in the bowl.
- Put the correct amount of ground coffee into the filter paper. Your coffee supply company may have pack sizes to suit the brews of your new Qwikbrew 2; if not, as an approximate guide for your first brews:
  Try about: 110g-130g (4-4½oz) for a 5 pint brew (2.85 litres)
  220g-260g (8-9oz) for a 10 pint brew (5.7 litres)
  Depending on the coffee grind and roast, and on water quality, you may have to adjust these quantities to obtain the optimum flavour.
- Level off the surface of coffee by gently shaking the filter bowl.
- Slide the coffee filter bowl into the guide rails in the brew head and push fully home.
- Select the correct brew on front panel by pressing either the Half Brew switch for a 5 pint brew or the Full Brew switch for a 10 pint brew. Press the switch until the amber light illuminates.
- If you make a mistake press the Power switch to turn the machine off. Wait 3 seconds and turn back on again. Select the correct brew.
- A half brew should take around 4-5min. A full brew should take around 8-10min. These depend on the set up of the machine (factory).
- As soon as possible after brewing – remove the filter paper with the spent grinds.
  Note: allow time for all the coffee to drain from the filter bowl before removing.
- A brew can be selected any time the green ‘Ready to brew’ light is illuminated.

HOT WATER:

- 10 pints of water is available as an immediate draw-off; after this no water is available until the machines heat fill cycle has recovered. This is to ensure that any water drawn off is at the correct temperature.

Note: A brew can be selected after the water has been drawn off. Ideally this should be a half brew. At this point the green 'Ready to Brew' light will go out and there will be a recovery period before another brew can be selected. (Up to 15min)

LOCK FUNCTION:
This is to prevent untrained personnel operating the machine, or accidental misuse by trained personnel. If the lock button is pressed for approx. 5 seconds, a red light next to the button will illuminate. At this point the rest of the control board is locked. The machine will operate as normal,
i.e. If it is brewing – it will continue to brew. Once completed another brew cannot be selected, until the lock is disabled.

NOTE: The 'Ready to Brew' light will still be illuminated, but no brew will be able to be selected.

To disable the lock – hold the lock button for 5 seconds once again.
This is a particularly useful function in a self-service environment.

Hygiene
Like any cooking utensils the coffee urn of your Qwikbrew 2 must be cleaned properly, regularly.
Marco recommend cleaning after each days brewing using a proprietary urn-cleansing compound. MARCO URN CLEANSER is available in 1kg tubs. Instructions are given on each tub. Your Qwikbrew 2 is supplied with one large urn cleaning brush and one small sight-glass cleaning brush – to ensure thorough cleaning.

Water conditioning system	Description	Marco part number
Scale remover	ScaleKleen	1000998
Scale reducer	Miniphos scale Reducer	8000190
Scale reducer	Dosaphos	8000000
Filter (taste improver)	Cuno AP200	8000090

Risk of Scalding.
Beware of accidentally operating the water/coffee draw-off taps – especially when cleaning the front of the boiler.

The utmost care has been taken in the manufacture and testing of this unit. Failure to install, maintain and/or operate this boiler according to the manufacturer's instructions may result in conditions that can cause bodily injury or damage to property.

If in doubt about the serviceability of the boiler always contact the manufacturer or your own supplier for advice.